

## Caramel Cranberry Scones

1 3/4 cups all-purpose flour  
1/4 cup butter  
1/3 cup granulated sugar  
1 Tablespoon baking powder  
Dash of Nutmeg  
1/2 cup half and half  
1 egg, slightly beaten  
1 teaspoons vanilla  
1/2 cup Butterscotch Baking Chips  
1/2 cup Urbans Best Dried Cranberries  
1 egg white, slightly beaten  
1/2 cup all-purpose flour

1. Preheat oven to 425 degrees. Line a baking sheet with parchment paper.
2. Place the flour and butter in a medium bowl and combine with a pastry blender until it is the consistency of coarse meal. Add sugar, baking powder and nutmeg to the flour mixture and combine well. Stir in half and half, vanilla and egg blending well to form soft dough with a fork. Fold in butterscotch chips and dried cranberries.
3. Turn onto a lightly floured board. Knead 5 times working in the chips and cranberries. Add additional flour during kneading if dough is sticky. Transfer dough to parchment lined sheet pan. Pat into a circle about 1/2 inch thick with lightly floured hands. Brush the top with the beaten egg white.
4. Bake 16-18 minutes or until browned. Allow the scones to cool 10-15 minutes on the sheet pan. With a pastry wheel or sharp knife cut circle into 8 uniform wedges. Then remove from pan and place on a cooling rack. Cool completely.

### **Butterscotch Glaze:**

1/2 cup Butterscotch chips  
2 Tablespoons butter  
1 Tablespoon light corn syrup  
Confectioner's sugar

Heat all ingredients over low heat, stirring constantly, until chips are melted. Cool slightly. Drizzle over scones. Cool. Plate and dust lightly with confectioner's sugar if desired.

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